

CONTENTS OF VOLUME 31

Number 1

Muscle Fibre Characteristics and Metabolic Response at Slaughter in Pigs of Different Halothane Genotypes and Their Relation to Meat B. ESSÉN-GUSTAVSSON, K. KARLSTRÖM & K. LUNDSTRÖM (Sweden)	1
The Effects of Preblending Time on Physical and Textural Properties of Coarse Ground Suasages L. W. HAND, R. W. MANDIGO & C. R. CALKINS (USA)	13
Effect of Processing and Storage on Neutral Lipids of Buffalo Meat V. KESAVA RAO, B. N. KOWALE, T. R. K. MURTHY & N. SHARMA (India)	25
Collagen and its Rational Content in Meat Products: Part 1. Analytical Studies IOSIF A. ROGOV, ENVER S. TOKAEV, YURI I. KOVALEV & VLADIMIR B. TOLSTOGUZOV (USSR)	35
Physical, Chemical and Organoleptic Characteristics of Turkish Style Frankfurters Made with an Emulsion Containing Turkish Soy Flour H. YETIM, H. Y. GOKALP, M. KAYA, M. YANAR & H. W. OCKERMAN (USA)	43
Modelling Post-mortem Tenderisation—I: Texture of Electrically Stimulated and Non-stimulated Beef ERIC DRANSFIELD, DIANE K. WAKEFIELD & IAN D. PARKMAN (UK)	57
Modelling Post-mortem Tenderisation—II: Enzyme Changes during Storage of Electrically Stimulated and Non-stimulated Beef ERIC DRANSFIELD, DAVID J. ETHERINGTON & MARK A. J. TAYLOR (UK)	75
Modelling Post-mortem Tenderisation—III: Role of Calpain I in Conditioning ERIC DRANSFIELD (UK)	85
Effect of Animal Sex and Size on Effort when Pelting Lambs LINDSAY G. WYBORN, HARVEY L. REED & DAVID M. DUGANZICH (New Zealand)	95
Microstructural Manifestations of Two Unusual Phenomena Detected in Experimental Roast Pork: A Scanning and Transmission Electron Microscopy Study PAULA ALLAN-WOJTAS & L. M. POSTE (Canada)	103

Number 2

Microstructure of Fermented Sausage	121
KONSTANTIN KATSARAS & KLAUS-DIETER BUDRAS (FRG)	
Characteristics of Some Intermediate Moisture Smoked Meats	135
T. M. OKONKWO, Z. A. OBANU (Nigeria) & D. A. LEDWARD (UK)	
Collagen and its Rational Content in Meat Products 2: Experiments with Growing Rats	147
IOSIF A. ROGOV, YURI I. KOVALEV, ENVER S. TOKAEV & ALIMURAD A. TOKEEV (USSR)	
A Response Surface Investigation of the Effects of Sodium Chloride and Tripolyphosphate on the Thermal Properties of Beef Muscle	155
C. J. FINDLAY & S. BARBUT (Canada)	
³¹ P NMR Study of Post Mortem Changes in Pig Muscle	165
A. MIRI, A. TALMANT, J. P. RENOU & G. MONIN (France)	
Identification and Evaluation of Volatile Compounds of Vacuum and Modified Atmosphere Packaged Beef Strip Loins	175
T. C. JACKSON, G. R. ACUFF, C. VANDERZANT, T. R. SHARP & J. W. SAVELL (USA)	
Thermal Denaturation of Turkey Breast Myosin under Different Conditions: Effect of Temperature and pH, and Reversibility of the Denaturation	191
G. E. ARTEAGA & S. NAKAI (Canada)	
The Minimum Quantity of Nitrite Required to Stain Sliced and Homogenised Cooked Pork	201
D. B. MACDOUGALL & M. J. HETHERINGTON (UK)	
Beta-endorphin and Cortisol Concentrations in Plasma of Blood Samples Collected during Exsanguination of Cattle	211
R. K. TUME & F. D. SHAW (Australia)	
Effects of Exogenous Porcine Somatotropin (pST) Administration on Pork Meat Quality	219
J. MOUROT, M. BONNEAU, P. CHARLOTIN & L. LEFAUCHEUR (France)	
Influence of Dietary Fat and α -Tocopherol Supplementation on Lipid Oxidation in Pork	229
F. J. MONAHAN, D. J. BUCKLEY, P. A. MORISSEY, P. B. LYNCH (Republic of Ireland) & J. I. GRAY (USA)	
Book Review	243

Number 3

The Stability of Some Intermediate Moisture Smoked Meats during Storage at 30°C and 38°C	245
T. M. OKONKWO, Z. A. OBANU (Nigeria) & D. A. LEDWARD (UK)	
On the Water Condition in Pork Meat	257
M. A. BORISOVA & E. F. ORESHKIN (USSR)	
Volatile Compounds of Dry Hams from Iberian Pigs	267
MARÍA O. LÓPEZ, LORENZO DE LA HOZ, MARÍA L. CAMBERO, EMILIANO GALLARDO, GUILLERMO REGLERO & JUAN A. ORDONÉZ (Spain)	
Storage and Display Characteristics of Electrically Stimulated, Hot-boned and Non-stimulated, Cold-boned Beef	279
C. L. GRIFFIN, S. D. SHACKELFORD, D. M. STIFFLER, G. C. SMITH, J. W. SAVELL & C. F. BRASINGTON (USA)	
Effect of Time between Adrenaline Injection and Slaughter on the Rate and Extent of Post-Mortem Metabolism in Porcine Skeletal Muscle	287
X. FERNANDEZ, A. FORSLID, M. MÅGÅRD, B. M. MÖLLER & E. TORNBERG (Sweden)	
Relationship Between Myosin Denaturation and the Colour of Low-Voltage-Electrically-Stimulated Beef	299
D. A. HECTOR, C. BREW-GRAVES, N. HASSEN & D. A. LEDWARD (UK)	
Effect of Electrical Stunning or Sticking without Stunning on the Microstructure of Zousoon, a Chinese Semi-dry Pork Product.	309
S. F. CHANG (Taiwan) & A. M. PEARSON (USA)	
Carcass Composition and Meat Quality of Brush-Tail Possums (<i>Trichosurus vulpecula</i>)	327
B. W. HOGG, L. M. CATCHESIDE, G. J. K. MERCER, A. J. PEARSON, M. G. ASHBY & D. M. DUGANZICH (New Zealand)	
Evaluation of Invasive Instruments for Assessment of Veal Colour at Time of Classification	343
G. EIKELENBOOM, A. H. HOVING-BOLINK & B. HULSEGGE (The Netherlands)	
Pigment Oxidation in Ground Veal: Influence of Lipid Oxidation, Iron and Zinc	351
C. FAUSTMAN, S. M. SPECHT, L. A. MALKUS & D. M. KINSMAN (USA)	
Book Review	363

Number 4

Ultrastructural Findings on the Skeletal Muscles of Pigs Following Ultrarapid Chilling in the Initial Phase of Meat Maturation.	367
F. FELDHOUSEN, D. KÖNIGSMANN, F.-J. KAUP, W. DROMMER & S. WENZEL (FRG)	
Effect of Different Electrical Stimulation and Chilling Treatments on Pork Quality	381
A. A. TAYLOR (UK) & M. Z. TANTIKOV (Bulgaria)	
The Effect of Ractopamine on Myofibre Distribution and Morphology and Their Relation to Meat Quality in Swine	397
J. L. AALHUS, A. L. SCHAEFER, A. C. MURRAY & S. D. M. JONES (Canada)	
Distribution of Volatile Branched-Chain Fatty Acids in Various Lamb Tissues	411
C. P. BRENNAND & R. C. LINDSAY (USA)	
The Use of Principal Component Analysis (PCA) for Evaluating Results from Pig Meat Quality Measurements	423
ANDERS KARLSSON (Sweden)	
Secondary Sexual Development (Masculinity) of Bovine Males: 1. Influence on Carcass Composition, Cutability, Economic Value and Certain Muscles	435
T. PIETERSEN, G. G. BRUWER, R. T. NAUDÉ & W. A. VOSLOO (Republic of South Africa)	
Secondary Sexual Development (Masculinity) of Bovine Males: 2. Influence on Certain Meat Quality Characteristics	451
T. PIETERSEN, G. G. BRUWER, M. C. SMIT, W. BOK, R. T. NAUDÉ & W. A. VOSLOO (Republic of South Africa)	
Survival of Ropy Slime-Producing Lactic Acid Bacteria in Heat Processes Used in the Meat Industry	463
PIA M. MÄKELÄ, HANNU J. KORKEALA & JORMA J. LAINE (Finland)	
Effect of Dietary Crude Protein Content on Skatole Concentration in Boar Serum	473
R. S. LIN, M. W. ORCUTT, R. D. ALLRICH & M. D. JUDGE (USA)	
The Effectiveness of High Frequency Electrical Stunning in Pigs.	481
M. H. ANIL & J. L. McKINSTRY (UK)	

